

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:) Group Art Unit: Unknown
)
HAGIWARA) Examiner: Unknown
)
Serial No. Continuation of)
parent appln. S.N. 08/950,902)
)
Filed: Concurrently herewith)

For: **PROCESS FOR PRODUCTION OF ALCOHOLIC COFFEE DRINKS**

Appendix B

Please amend the claims as indicated according to the revision to 37 C.F.R. § 1.121 concerning a manner for making claim amendments.

1. (Currently amended) A process for the production of ~~alcohol coffee drinks which comprises the steps of adding a saccharide to an extraction residue of roasted coffee beans and fermenting the resulting mixture with the aid of a yeast for the brewing of alcoholic liquors~~ an alcoholic drink having coffee flavor from an extraction residue remaining after roasted coffee beans are extracted with hot water or with an aqueous solution of alcohol, consisting essentially of adding a saccharide to the extraction residue of roasted coffee beans and fermenting the

resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.

2. (Cancelled)

3. (Original) The process of claim 1 wherein the saccharide is selected from the group consisting of glucose, fructose, sucrose, maltose, invert sugar, honey, fruit juice extract and blackstrap molasses.

4. (Original) The process of claim 1 wherein the saccharide is added in such a proportion that the weight ratio of the extraction residue of roasted coffee beans to the saccharide is in the range of 10/1 to 1/100.

5. (Cancelled)

6. (Cancelled)

7. (Cancelled)

8. (Cancelled)

9. (New) The process of claim 1 wherein the step of fermenting comprises culturing the resulting mixture in a nutrient solution containing said extraction residue, saccharide, yeast and growth nutrients.

10. (New) The process of claim 9 which further comprises incubating said extraction residue in the presence of hydrolase and using the incubated extraction residue in the fermenting step.

11. (New) The process of claim 1 wherein the wine yeast is wine yeast of the genus *Saccharomyces cerevisiae*.

12. (New) A method for reusing an extraction residue remaining after roasted coffee beans are extracted with hot water or with an aqueous solution of alcohol, consisting essentially of the steps of:

adding a saccharide to the waste coffee residue of roasted coffee beans, and

fermenting the resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.